

Homegrown Minneapolis Food Council Minutes
Wednesday, October 17, 2012
Kitchen in the Market, Midtown Global Market
3:00 – 4:30 pm

Attendance: Aaron Reser, Alison Rotel, Beth Dooley, Bob Lind, Cam Gordon, Deborah Ramos, Eric Larsen, , Kristine Igo, Kurt Schreck, Mustafa Sundiata, Patty Bowler, Rebecca Reed, Rhys Williams, Russ Henry, Sara Nelson-Pallmeyer, Tim Jenkins, Tracy Singleton, Gayle Prest, Julie Ristau.

Others in Attendance: Homegrown Minneapolis Consultant Jane Shey, Megan O’Hara, Robin Garwood, Kelly Wilder, Lisa Gemlo, Vish Vasani, Angela Harmon, Ginger Cannon, Jordan Kuhn, Lauren Dawson

Absent: Erica Prosser, Rys Williams, Tim Jenkins, Neil Oxendale

1. Tracy Morgan of Kitchen in the Market welcomed the group and talked about their business model. In existence for 22 months and located in Minneapolis’ Midtown Global Market, Kitchen in the Market features a shared commercial kitchen for caterers, producers & manufacturers, mobile food trucks, and others who need licensed space.

2. Guests introduced themselves. Jane Shey and Patty Bowler introduced Vish Vasani, the new Center for Disease Control’s public health prevention specialist. Vish will be working out of the Minneapolis Health and Family Support Department for two years with her work related to healthy eating and the Food Council. Beth Dooley made a motion, seconded by Russ Henry to approve the September Minutes. Motion passed.

3. Co-Chair Mustafa Sundiata introduced Lisa Gemlo of the Minnesota Department of Health to talk about the work of their Community Transformation for Healthy Eating program <http://www.health.state.mn.us/divs/oshii/ctg.html>. In 2011 Minnesota was awarded a Community Transformation Grant by the Centers for Disease Control and Prevention (CDC). Minnesota was awarded \$3.6 million per year for five years through a highly competitive process. The five-year project period runs through September 2016. One aspect is related to healthy eating with the goals of 1) Strengthen and support healthy regional food system work via regional food networks or councils 2) Create a participatory process for the development of a state food charter and 3) Create a draft food charter and templates for institutions such as schools, hospitals, daycares and worksites to improve access to healthy foods. Michigan, Iowa and Oregon currently have state food charters.

Mustafa challenged the group to explore how to plug in to the program, particularly in engaging the public on the development of the state’s food charter. One idea was for the Food Council to host a public meeting in early 2012 focused on soliciting comments from others and drafting the Food Council’s own comments on the food charter.

4. Jane Shey presented the Food Council’s revised draft Food Safety Principles recommendations. The September meeting had an overview on the City’s food safety inspection program and a draft of the principles. At that time, Food Council members were encouraged to submit comments on the draft and the FC executive committee also made a few

changes. Cam Gordon saw this document as laying the foundation of the Food Council's larger role in food safety issues and policies for the city. Beth Dooley noted that inspections should support local food, support healthy food and deal with the food safety risk. Kris Igo commented that perhaps a train-the-trainer type model was needed with regulators on those three issues. After further discussion it was decided that a small team included Beth Dooley and Aaron Reser would revise the draft principles and return to the Food Council at the November meeting for approval.

5. The Food Council's open house is scheduled for December 5 at the Phillips Community Center. The group discussed pros and cons of postponing the meeting until 2013 and then combining the meeting with outreach on the state's food charter. After further discussion it was decided that two separate meetings would be more appropriate. The group focused on the December event and decided on 6:00-8:00 pm time frame. Jane requested that members sign up to help on planning activities such as agenda, food, and outreach. Ideas suggested included focus on successes and challenges of new urban agriculture zoning ordinances, bringing in some of the City's farmers in a fishbowl style to talk. Others suggested maybe a fair like atmosphere with info on bees, chickens, composting etc. Eric Larsen suggested break outs into smaller groups, similar to December 2011 event. Mustafa Sundiata thought there should be an opportunity for participants to learn more about and join the Food Council's Working Groups. Alison Rotel and Kris Igo suggested involving youth tied to urban ag. One possible speaker could be the Pastor at Kwanza Church in North Minneapolis. The group talked about some sort of messaging/activity in recruiting people to engaging on the State's food charter. Russ Henry suggested making it a zero waste event.

Alison Rotel suggested that at a future meeting that the group examines the role of working groups and to examine how the model is working or if changes are needed. Sara Nelson-Pallmeyer is interested in more work on food access,

The meeting adjourned at 4:30 pm. Many Food Council Working Groups and other subgroups continued to meet after the close.